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PRESS RELEASE

Microbiological safety of nuts and seeds: new guidance from Campden BRI

There have been a number of food safety incidents in recent years involving pathogens such as *Salmonella*, which have been found on low moisture foods such as nuts and seeds. These have highlighted the potential for contamination and microbiological survival: the presence of even low numbers of bacteria still poses a health risk.

Guidelines to the principles of assuring the microbiological safety of low moisture foods such as nuts and seeds (Campden BRI Guideline 73) (see www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4641) highlights the main sources of contamination, good manufacturing practices to minimise the risks of contamination, the principles of validation of decontamination procedures, and processes and controls to prevent recontamination. The key stages of pasteurisation protocol evaluation are explained, and guidance is given on demonstrating the validity of manufacturing steps to third party auditing bodies.

For further information contact Kristina Booker (pubs@campdenbri.co.uk +44(0)1386 842048).

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

August 2014

Notes to editors

1. Trade press review copies of this document are available from Ms Kristina Booker, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842048 Fax: +44(0)1386 842100 e-mail: pubs@campdenbri.co.uk

2. Campden BRI specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).

3. Its activities include assuring the safety of food and drinks, food processing and manufacturing support, food analysis and testing, training and publishing. Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk

4. Expertise at Campden BRI includes:

    a. manufacturing technologies - food processing (heating, chilling, freezing), aseptic technology, microwave heating, malting and brewing, milling, baking and extrusion technology, and process control and instrumentation, packaging technology

    b. safety assurance - including hygiene and sanitation, microbiology and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,

    c. product development and quality, consumer studies, market insights, sensory science, authenticity testing, shelf-life evaluation, labelling and legislation

    d. agri-food production, ingredients, raw materials, raw material technology,

    e. underpinning science - cereal science, microbiology, chemistry and biochemistry, molecular biology

5. Facilities at Campden BRI include:

    a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology

    b. 3,500 sq m food process hall and pilot plant including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging

    c. 800 sq m of dedicated training and conference facilities